



LET'S PARTY!

CATER

WITH SELLAND'S

WWW.SELLANDS.COM



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THE CLASSIC WORKING LUNCH

small serves up to 24 people

480

includes:

SIGNATURE SANDWICH PLATTER

a selection of our most popular sandwiches cut in half

ROAST BEEF

TURKEY & BRIE

BLTA

THE RAINBOW *(vegan)*

FARMER'S MARKET SALAD

mixed greens, avocado, cucumber, cherry tomatoes, carrot, radish, green onion, dill, nut and seed mix, choice of dressing

choice of one cold side:

ROASTED BEET

SESAME NOODLE

SUPERFOOD CHOPPED

MEDITERRANEAN CUCUMBER

QUINOA & KALE

FRUIT

add:

ASSORTED CHIPS *2 per bag*

COOKIES *40 per dozen*

*PLEASE CONTACT OUR
CATERING SPECIALIST
TO DISCUSS ANY
DIETARY NEEDS.*

Please be aware that our gluten-sensitive products are prepared in kitchens that handle many other wheat products. Therefore, we cannot and do not guarantee that any menu item is completely gluten-free.

SANDWICH PLATTERS

SIGNATURE SANDWICH PLATTER 115

serves up to 12

a selection of our most popular sandwiches cut in half (2 of each)
(sandwiches can be modified gluten-sensitive)

ROAST BEEF

shaved tri-tip, red onion, arugula, red wine vinaigrette, lemon-basil aioli,
hoagie roll

BLTA

bacon, romaine, tomato, avocado, mayo, sourdough

TURKEY & BRIE

caramelized onion and apple compote, arugula, maple-mustard aioli,
sourdough

THE RAINBOW

avocado, tomato, bell pepper, cabbage, carrot and cilantro slaw,
red onion, kalamata olives, pumpkin and sunflower seeds,
lemon vinaigrette, vegan “mayo”, whole wheat

BISTRO BOXED LUNCH

each bistro boxed lunch comes with bread and butter

ROASTED SALMON FILET ON QUINOA 18

pecans, dill, green onion, lemon vinaigrette

TURKEY COBB 18

mixed greens, bacon, avocado, farm egg, cherry tomatoes,
blue cheese crumble, ranch

CHICKEN POWER CAESAR 19

mixed greens, avocado, fried shallot, cherry tomatoes, parmesan,
puffed quinoa, farm egg, caesar dressing

CHICKEN GREEN GODDESS 19

mixed greens, avocado, cucumber, broccoli, bell pepper, green onion, dill,
green goddess dressing

CHOPPED CHICKEN & FUJI APPLE 17

romaine, arugula, kale, golden raisins, crispy chickpeas,
toasted pepitas and sunflower seeds, maple-sherry vinaigrette

BOXED LUNCHES 19

*each boxed lunch features a sandwich of your choice, accompanied by a cold salad side and a chocolate chip cookie; add chips, 2 per bag.
(we are unable to customize or modify boxes for any order over 10)*

SANDWICH SELECTIONS

most cold sandwiches can be modified to be gluten-sensitive

ROAST BEEF (+1)

shaved tri-tip, red onion, arugula, red wine vinaigrette, lemon-basil aioli, hoagie roll

BLTA

bacon, romaine, tomato, avocado, mayo, sourdough

TUNA

tuna and celery salad, red onion, pickle, romaine, sourdough

TURKEY & BRIE

caramelized onion and apple compote, arugula, maple-mustard aioli, sourdough

TURKEY & AVOCADO

jack cheese, tomato, pickle, red onion, romaine, lemon-basil aioli, whole wheat

AVOCADO & JACK *(vegetarian)*

tomato, pickle, red onion, romaine, lemon-basil aioli, whole wheat

THE RAINBOW *(vegan)*

avocado, tomato, bell pepper, cabbage, carrot and cilantro slaw, red onion, kalamata olives, pumpkin and sunflower seeds, lemon vinaigrette, vegan “mayo”, whole wheat

COLD SALAD SIDE SELECTIONS

- ROASTED BEET**
- SESAME NOODLE**
- SUPERFOOD CHOPPED**
- MEDITERRANEAN CUCUMBER**
- QUINOA & KALE**
- FRUIT**

HORS D'OEUVRES

by the dozen (minimum of 2 dozen per item required)

SELLAND'S MINI SANDWICHES

- turkey breast, caramelized onion and apple compote, arugula, maple-mustard aioli, brioche roll 42
- tri-tip, red onion, arugula, red wine vinaigrette, lemon-basil aioli, brioche roll 45
- tarragon chicken, sliced almonds, celery, onion, pink peppercorn ranch, brioche roll 40
- fresh mozzarella, tomato, lemon-basil aioli, brioche roll 40

SKEWERS

- chipotle-orange chicken with ranch 33
- roasted vegetable with lemon-basil aioli 27
- tomato, fresh mozzarella, basil with lemon-basil aioli 27

DEVEILED EGGS 22

mayo, touch of mustard, thyme

FLATBREADS 17

- blue cheese, bacon, caramelized onion, cream cheese, green onion
- feta, cherry tomato-leek confit, cream cheese, kalamata olives, parsley

QUICHE BITES 28

- roasted red pepper
- bacon, caramelized onion
- spinach, cherry tomato-leek confit, feta

STUFFED MUSHROOMS 33

- sage & walnut pesto, garlic, mozzarella, breadcrumbs, fresh herbs
- italian sausage, mozzarella, breadcrumbs, fresh herbs

CARAMELIZED ONION, BACON & GRUYÈRE DIP 35

sliced baguette

PARTY PLATTERS

serves up to 12

SELLAND'S MINI SANDWICH PLATTER 90 *(six of each)*

- turkey breast, caramelized onion and apple compote, arugula, maple-mustard aioli, brioche roll
- tri-tip, red onion, arugula, red wine vinaigrette, lemon-basil aioli, brioche roll
- tarragon chicken, sliced almonds, celery, onion, pink peppercorn ranch, brioche roll
- fresh mozzarella, tomato, lemon-basil aioli, brioche roll

"BUILD YOUR OWN" BRUSCHETTA PLATTER *choose one*

- fresh mozzarella, tomato, basil, olive oil 72
- feta, cherry tomato-leek confit 72
- lemon marinated bay shrimp, cream cheese mousse 76

ROASTED SALMON PLATTER 65

cucumber-dill sauce, marinated red onion, lemon

SELLAND'S SIGNATURE CHEESE PLATTER 67

creamy brie, laura chenel chevre and shaft blue cheese served with caramelized onion, olive tapenade, roasted nuts, dried fruit, crostini, water crackers

ROASTED LEMON MARINATED PRAWN PLATTER 73

cocktail sauce, 2 per person

ROASTED VEGETABLE PLATTER 57

lemon-basil aioli

FRESH VEGETABLE CRUDITÉS PLATTER 42

ranch dressing

FRESH FRUIT PLATTER 42

best of the season

HOT ENTRÉES

serves up to 12

SWEDISH MEATBALLS 104 *(24 meatballs)*

beef and pork, mushroom-sherry cream sauce

RED WINE GLAZED SALMON FILET 162

pinot noir, roasted mushrooms, red onion, dijon

HERB SALMON FILET 144

olive oil, lemon, parsley, dill

CHIPOTLE-ORANGE CHICKEN THIGH 78

garlic, ginger, cider vinegar, paprika

LEMON CHICKEN BREAST 108

lemon, garlic, thyme

MUSHROOM CHICKEN BREAST 126

sherry, cream

CLASSIC MEATLOAF 60 *(whole, 8 slices)*

beef and pork with tomato, onion, cheddar

HOT SIDES

serves up to 12

MACARONI & CHEESE 80

cheddar, gruyère, parmesan, toasted breadcrumbs

MASHED POTATOES 65

cream, butter

BROCCOLI 58

shallots and olive oil

MAPLE BUTTERNUT SQUASH 75

miso-maple brown butter, wine-stewed red onion

ROASTED BRUSSELS SPROUTS 75

bacon, roasted onion, balsamic

SALADS

serves up to 12

dressing choices:

ranch, red wine vinaigrette, golden balsamic vinaigrette

HOUSE 65

mixed greens, gruyère, green onion, fried shallot, toasted farro, choice of dressing

FARMER'S MARKET 70

mixed greens, avocado, cucumber, cherry tomatoes, carrot, radish, green onion, dill, nut and seed mix, choice of dressing

CHOPPED CHICKEN & FUJI APPLE 70

romaine, arugula, kale, golden raisins, crispy chickpeas, toasted pepitas and sunflower seeds, maple-sherry vinaigrette

GREEN GODDESS 70

mixed greens, avocado, cucumber, broccoli, bell pepper, green onion, dill, green goddess dressing

POWER CAESAR 65

mixed greens, avocado, fried shallot, cherry tomatoes, parmesan, puffed quinoa, farm egg, caesar dressing

TURKEY COBB 70

mixed greens, bacon, avocado, farm egg, cherry tomatoes, blue cheese crumble, ranch

COLD SALAD SIDES

serves up to 12

SESAME NOODLE 60

carrot, peanuts, red bell pepper, green onion, miso, honey, orange, cilantro

SUPERFOOD CHOPPED 60

kale, broccoli, carrot, beets, green onion, pumpkin and sunflower seeds, chickpeas, lemon vinaigrette

ROASTED BEET 65

pistachios, feta, red onion, green onion, golden balsamic vinaigrette

MEDITERRANEAN CUCUMBER 75

red bell pepper, red onion, feta, kalamata olives, red wine vinaigrette

QUINOA & KALE 60

pecans, dill, green onion, lemon vinaigrette

FRUIT 60

best of season

PARTY PACKAGES

THE COCKTAIL PARTY 620

small serves up to 24 people

includes:

CARAMELIZED ONION, BACON & GRUYÈRE DIP

sliced baguette

MINI SANDWICH PLATTER

an assortment of turkey, tri-tip, chicken, and fresh mozzarella & tomato mini sandwiches

ROASTED LEMON MARINATED PRAWN PLATTER

cocktail sauce

CHIPOTLE-ORANGE CHICKEN SKEWERS

ranch

“BUILD YOUR OWN” BRUSCHETTA PLATTER

fresh mozzarella, tomato, basil, olive oil

ITALIAN SAUSAGE STUFFED MUSHROOMS

mozzarella, breadcrumbs, fresh herbs

ROASTED VEGETABLE SKEWERS

lemon-basil aioli

PARTY PACKAGES

THE CELEBRATION PARTY 765

serves up to 24 people

includes:

MINI SANDWICH PLATTER

an assortment of turkey, tri-tip, chicken, and fresh mozzarella & tomato mini sandwiches

LEMON MARINATED BAY SHRIMP BRUSCHETTA PLATTER

cream cheese mousse

ROASTED VEGETABLE PLATTER

lemon-basil aioli

FETA & CHERRY TOMATO-LEEK CONFIT FLATBREAD

cream cheese, kalamata olives, parsley

SAGE & WALNUT PESTO STUFFED MUSHROOMS

garlic, mozzarella, breadcrumbs, fresh herbs

SIGNATURE CHEESE PLATTER

creamy brie, laura chanel chevre and shaft blue cheese served with caramelized onion, olive tapenade, roasted nuts, dried fruit, crostini, water crackers

SEASONAL FRUIT PLATTER

best of season

PARTY PACKAGES

SELLAND'S CLASSICS 935

small serves up to 24 people

includes:

MUSHROOM CHICKEN BREAST

sherry, cream

HERB SALMON FILET

olive oil, lemon, parsley, dill

MACARONI & CHEESE

cheddar, gruyère, parmesan, toasted breadcrumbs

ROASTED BEET

pistachios, feta, red onion, green onion, golden balsamic vinaigrette

FARMER'S MARKET SALAD

mixed greens, avocado, cucumber, cherry tomatoes, carrot, radish, green onion, dill, nut and seed mix, choice of dressing

DESSERT PLATTERS

serves up to 12 people

COOKIE LOVERS PLATTER 43

salted caramel sandwich, churro, monster, pumpkin crinkle, chocolate brownie chip, chocolate chip

SIGNATURE DESSERT PLATTER 50

salted caramel sandwich cookies, pumpkin crinkle cookies, caramel apple cupcakes, pumpkin spice latte cupcakes, chai spiced cheesecake bites, chocolate mousse bites

SIGNATURE DESSERTS

additional charges may apply for any special requests

PUMPKIN PIE PARFAIT 7.50

pumpkin cream cheese mousse, gingersnap streusel, whipped cream

LEMON MERINGUE PIE PARFAIT 7.50

lemon curd, graham cracker streusel, torched meringue

TIRAMISU 7.50

mascarpone cream, coffee-soaked ladyfingers

BANANA PUDDING PARFAIT 7.50

vanilla coconut pudding, banana, vanilla streusel, “whipped cream”

MAPLE PECAN TART 7.50

caramel pecan filling, maple whipped cream

CARAMEL APPLE CUPCAKE 4 each | 48 dozen

apple filling, brown butter frosting, caramel drizzle

PUMPKIN SPICE LATTE CUPCAKE 4 each | 48 dozen

pumpkin cake, espresso buttercream, caramel crisp pearls

COOKIES & CREAM CUPCAKE 4 each | 48 dozen

chocolate cake, oreo crumbs, vanilla frosting

HIGH HAT CUPCAKE 4 each | 48 dozen

chocolate cake, chocolate dipped meringue

CHOCOLATE MOUSSE BAR 7.50

whipped cream, chocolate cookie crust, cocoa nibs

CHAI SPICED CHEESECAKE BAR 7.50

whipped cream, cinnamon graham cracker crust

COOKIES 40 dozen

caramel sandwich, monster, pumpkin crinkle, churro, chocolate brownie chip, chocolate chip

WHOLE CAKES & TORTES

all orders must be placed by noon, 72 hours in advance

GERMAN CHOCOLATE CAKE (9" round serves 10-12) 56

dark chocolate cake, chocolate fudge, coconut caramel frosting, toasted pecans

COOKIES & CREAM CAKE (9" round serves 10-12) 56

chocolate cake, oreo crumbs, vanilla frosting

SALTED CARAMEL CAKE (9" round serves 10-12) 56

chocolate cake, salted caramel filling, chocolate frosting, salted caramel crisp pearls

CHOCOLATE MOUSSE TORTE (whole serves 12-14) 56

whipped cream, chocolate cookie crust, cocoa nibs

PEAR ALMOND TORTE (whole serves 10-12) 56

cinnamon, powdered sugar

CHAI SPICED CHEESECAKE (whole serves 12-14) 56

whipped cream, cinnamon graham cracker crust

Whether we are creating your meal from beginning to end, or just supplementing what you've created, we're here to help. Here are some details to consider:

- A 72-hour notice may be required on some menu items.
- We allow for last-minute orders based on availability. However, dates do fill up quickly, especially during peak seasons, so please place your order at your earliest convenience.
- We cater events, big or small, however, we do not provide wait staff or party rentals.
- All menus and pricing are subject to change.

We look forward to serving you!

CATERING

OUR LOCATIONS

5340 H STREET
SACRAMENTO, CA 95819
916.736.3333 PHONE



915 BROADWAY
SACRAMENTO, CA 95818
916.732.3390 PHONE



4370 TOWN CENTER BLVD.
EL DORADO HILLS, CA 95762
916.932.5025 PHONE

